



50cm Electric Freestanding Cooker
Electric Double Oven and Grill with Solid Hotplates

NWEDF50W & NWEDF50B

User Guide & Installation Handbook

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Please keep this handbook for future reference, or for anyone else
who may use the appliance.

INTRODUCTION

Thank you for buying this New World appliance.

We hope that the following information will help you to quickly familiarise yourself with the features of the appliance, and to use it successfully and safely.

Our policy is one of constant development and improvement. Strict accuracy of illustrations and specifications is not guaranteed. Modification to design and materials may be necessary subsequent to publication.

This cooker may be sited with cabinets on both sides, or it may be free standing. Sufficient space should be allowed at either side of the cooker to enable it to be pulled out for cleaning and servicing.

Please read the instructions in this handbook before using or installing this appliance. All installation and servicing work must be carried out by a competent person.

Your 1st Year Guarantee

To fulfil the conditions of your guarantee, this appliance must be correctly installed and operated, in accordance with these instructions, and only be used for normal domestic purposes.

Please note that the guarantee, and Service availability, are only available in the UK and Republic of Ireland.

Moving the cooker

Please note that this appliance may be heavier than it appears. Take care if the appliance needs to be lifted during installation - always use an appropriate method of lifting.

Do not attempt to move the cooker by

pulling on the doors or handles. Open the door and grasp the frame of the cooker, taking care that the door does not shut on your fingers.

Take care to avoid damage to soft or uneven floor coverings when moving the appliance. Some cushioned vinyl floor coverings may not be designed to withstand sliding appliances without marking or damage.

Before using the appliance for the first time, remove any protective polythene film and wash the oven shelves and shelf runners in hot soapy water to remove their protective coating of oil. Even so, when you first turn on the oven or grill you may notice a smell and some smoke.

Glass door panels

To meet the relevant Standards of Domestic cooking appliances, all the glass panels on this appliance are toughened to meet the fragmentation requirements of BS3193. This ensures that, in the likely event that a panel breaks, it does so into small fragments to minimise the risk of injury.

Please take care when handling, using or cleaning all glass panels, as any damage to the surfaces or edges may result in the glass breaking without warning or apparent cause at a later date. Should any glass panel be damaged, we strongly recommend that it is replaced immediately.

INTRODUCTION

Environmental Protection

We are committed to protecting the environment and operate an Environmental Management System which complies with BS EN ISO 14001.

Disposal of packaging

- All our packaging materials are recyclable and environmentally friendly.
- Please help us to protect our environment by disposing of all packaging in an environmentally friendly manner.
- Please contact your local authority for the nearest recycling centre.

Caution: Packaging materials can pose a risk of suffocation - keep away from children.

BE SAFE - NOT SORRY

- **When you are cooking, keep children away from the vicinity of the appliance.**
- **Children should be supervised to ensure that they do not play with the appliance.**
- **This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety**
- This product is designed as a **domestic cooking appliance** for the preparation and cooking of domestic food products, and should not be used for any other purpose.
- Make sure you read and understand the instructions before using the appliance.
- Remove all packaging, protective films and oils from the appliance before using for the first time.
- Keep electrical leads short so they do not drape over the appliance or the edge of the worktop.
- Keep all flammable materials (such as curtains, furnishings & clothing) away from the appliance.
- Never use the appliance for heating a room.
- Parts of the appliance may be hot during or immediately after use. Care should be taken to avoid touching heating elements inside the oven. Allow sufficient time for the appliance to cool after switching off.
- Do not use the oven with the door inner glass panel removed.
- Do not drape tea towels over the flue vents or doors, as this creates a fire hazard.
- Do not use aluminium foil to cover the grill pan, or put items wrapped in foil under the grill, as this creates a fire hazard. The high reflectivity can also damage the element.
- Do not use foil on oven shelves, or allow it to block the oven flue, as this creates a fire hazard, and prevents heat circulation.
- When cooking heavy items - eg; turkeys - do not pull the oven shelf out with the item still on the shelf.
- When opening the appliance door, take care to avoid skin contact with any steam which may escape from the cooking.
- Use oven gloves when removing hot food / dishes from the oven or grill. The oven / grill and utensils will be very hot when in use.
- Warning: This appliance must be earthed.
- Any installation, servicing and maintenance work should be carried out by a competent person who will comply with current Regulations, Standards and Requirements.
- **When you have finished cooking check that all controls are in the off position.**
- **Warning:** This appliance must be earthed.

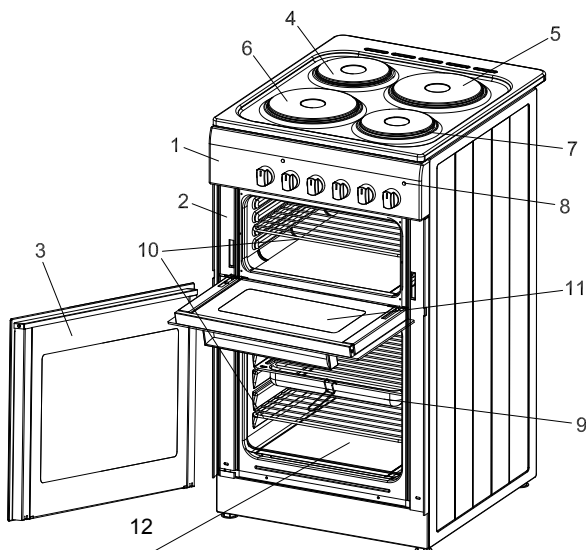
ABOUT YOUR APPLIANCE

Purpose

The cooker should be used for preparing household meals only. It must not be used for any other purpose.

Parts Identification

- 1 - control panel
- 2 - Top Oven
- 3 - Main oven door
- 4 - hot plate rear left
- 5 - hot plate rear right
- 6 - hot plate front left
- 7 - hot plate front right
- 8 - temperature indicate light
- 9 - grill pan with removable handle
- 10 - 3 x wire shelves
- 11 - Grill door
- 12 - Main oven



USING THE HOB

Using the hotplate

- Commercial simmering aids should not be used as they create excessive temperatures that can damage the surface and may cause a hazard.
- Do not place aluminium foil or plastic utensils on the hotplates, as they may melt and damage the surface.
- Do not use the hotplate surface for storage.
- When cooking with fat or oil, never leave unattended.
- Turn pan handles to a safe position, so they are out of reach of children, not overhanging the appliance, and cannot be caught accidentally.
- Position pans over the centre of the hotplate elements.
- Aluminium foil must not be placed on the hob as it will reflect any heat back into the element, which can damage it.
- Leaving a hotplate on for a length of time, without it being covered by a pan, causes overheating of surrounding areas which could damage the element.
- Be careful when cooking foods in salted water, or foods containing large amounts of sugar, syrup or jam - if they are spilt onto hot areas of the hob they may damage it.

To save energy

- Always position pans centrally over the heating area.
- Put lids on saucepans and only heat the amount of liquid you need.
- When liquids boil, reduce the control setting to maintain a simmer.
- Consider the use of a pressure cooker for the cooking of a complete meal.
- Vegetables will cook quicker if chopped in smaller pieces.
- Larger heating elements are ideal for faster cooking methods, such as boiling or frying, and for larger pans. Smaller heating elements are ideal for simmering and stewing, and for smaller pans.
- Do not use a pan which is too small or too large for the heating area - refer to notes on next page.
- We recommend you turn off the hot plate 5 to 10 minutes before the dish is ready. This allows the heat accumulated in the hot plate to be used economically. The hot plate remains hot for a while after use.

USING THE HOB

Choice of pans

The choice of cookware is important if you are to achieve maximum benefit from cooking.

When buying new pans, always refer to the manufacturer's guidelines.

For best results and energy efficiency, it is important to use flat bottomed pans of the correct type.

Always use pans which are large enough to prevent spillage, especially for deep frying, or when cooking with a sugar based substance.

Trivets, round based woks, heat diffuser pads and over-sized pans are not recommended.

Type and size of pan

- Cast iron, stainless steel, or enamelled steel pans are all suitable for use on ceramic glass hobs.
- Aluminium pans will give good cooking results but care must be taken in their use.
- Avoid using double pans or old misshapen pans which are unstable and dangerous.
- Certain types of copper based pans may become slightly concave when heated, which can result in slower cooking times.
- Always use pans which are large enough to avoid overflows.
- Pan bases should be thick, flat, and smooth, to ensure maximum contact with the hob, maximum heat conduction and rapid cooking times.
- Pans with dull or dark coloured bases will give the quickest cooking results.
- Do not use double pans, rim based pans, old misshapen pans or any pan which is unstable when placed on a flat surface.
- Pans with highly polished bases can reflect heat back into the hob causing the hotplate to cycle on and off more rapidly than normal, which can slow down cooking.
- Pans with thin, dented or ridged bases should not be used. They will not make maximum contact with the hob, which can result in very slow cooking times.
- The right size of pan base will ensure maximum contact with the hob and rapid cooking times.
- Use pans with a flat base of minimum 100mm / 4" diameter and maximum 280mm / 11" diameter which are stable in use.
- Pan bases that are much smaller or much larger than the hotplate - eg; by 50mm / 2" - will result in slower cooking times.

USING THE HOB

In the event of a cooking pan fire:

1. Turn off the cooker at the wall switch.
2. Cover the pan with a fire blanket or damp cloth. This will smother the flames and extinguish the fire.
3. Leave the pan to cool for at least an hour before attempting to move it. Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher could tip the pan over.

Never use water to extinguish oil or fat pan fires.

Warning !

If any of the hot plates become cracked, disconnect the appliance from the mains supply and do not use until repaired by a competent person

Using the hotplate elements

Each hot plate is regulated using a selector knob.

The control allows for the efficient transfer of heat to the cooking pan.

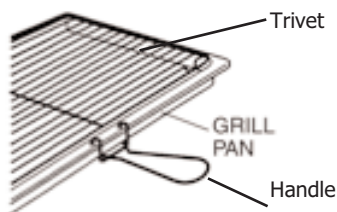
On the knob, which can be turned in both directions, there are numbers 0 to 6.

These numbers correspond to the power setting of the hot plate where 6 is the highest setting and ● is off.

USING THE GRILL+TOP OVEN

Caution: Accessible parts may be hot when the grill is used, young children should be kept away.

Detachable grill pan handle



The handle should be removed from the pan during grilling, to prevent overheating.

The handle is designed for removing / inserting the grill pan under the grill when grilling.

If cleaning the grill pan when it is hot, use oven gloves to move it. Do not use the handle to pour hot fats from the grill pan.

Food for grilling should be positioned centrally on the trivet.

Aluminium foil

Using aluminium foil to cover the grill pan, or putting items wrapped in foil under the grill can create a fire hazard, and the high reflectivity can damage the grill element.

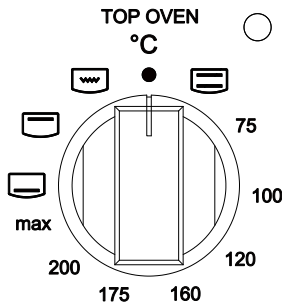
USING THE GRILL+TOP OVEN

Preheating

For best results, preheat the Oven/Grill for 5 minutes.

To switch on the Top Oven

Turn the control knob clockwise to turn on the top oven and adjust to required temperature settings. The indicator light on the control panel will go out when selected temperature has been reached inside the oven. The control has two oven settings which allow for bottom heat only or top heat only. Turn the knob fully clockwise to select grill position



Place the food in the middle of pan - as highlighted figure 10a position the pan so the food is near but not touching the top element.
Do not line the grill pan with aluminium foil.

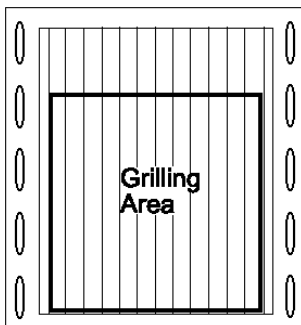


Figure 10 b

Use the handle when handling the grill pan (Figure 10b).

When the food is cooked, turn the selector control to off (•).

Important: The door must be kept closed when the grill is used.

To switch off, return the control knobs to the "off" position.

When using the grill the speed of grilling can be controlled by selecting higher or lower shelf position.

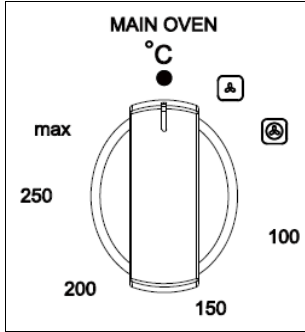
For toasting, and for grilling foods such as bacon, sausages or steaks, use a higher shelf position and always place food in the highlighted area - see figure 10a.

For thicker foods such as chops or chicken joint pieces, use a middle to low shelf position./

USING THE OVEN

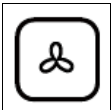
Accessible parts may be hot when the oven is used. Young children should be kept away.

Using the main oven



The oven temperature control should be turned clockwise and used to select the particular mode of cooking that you require. If you turn the dial clockwise and select the first symbol, this will start the defrost function. If you continue turning the dial and set the oven to a temperature, then the fan oven setting is selected.

There are two cooking functions available on your appliance:



DEFROST MODE: The fan runs without heat to reduce the defrosting time of frozen foods.

The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.



FAN OVEN: This method of cooking uses the circular element while the heat is distributed by the fan.

This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.

Always turn the control knob to off (●) when cooking has finished.

Please note: The appliance incorporates a safety thermostat which cuts the electric supply to the oven if the temperature becomes excessive.

When using the oven

As part of the cooking process, hot air is expelled through a vent at the rear of the oven. When opening the oven door, care should be taken to avoid any possible contact with potentially hot air, since this may cause discomfort to people with sensitive skin. We recommend that you hold the underneath of the oven door handle.

Preheating

Always allow the oven to pre-heat until the neon switches off for the first time especially when cooking sensitive items such as soufflé and Yorkshire puddings or, when cooking bread.

Baking tray and roasting tins

For best cooked results and even browning, the maximum size baking trays and roasting tins that should be used are as follows;

Baking tray 350mm x 280mm

This size of baking tray will hold up to 16 small cakes.

Roasting tin 370mm x 320mm

We recommend that you use good quality cookware. Poor quality trays and tins may warp when heated, leading to uneven baking results.

USING THE OVEN

Baking guide

NOTE:

The temperature settings and times given in the baking guide are based on dishes made with block margarine. If soft tub

margarine is used it may be necessary to reduce the temperature setting.

Dish	Recommended temperature °C	Approximate cooking time (preheated oven)
Scones	180	8 - 15
Meringues	110	2 - 3hrs
Cakes		
Small cakes	160	15 - 25mins
Whisked sponge	160	15 - 20 mins
Swiss roll	170	10 - 12 mins
Victoria sandwich (2 x 180mm / 7")	160	20 - 30 mins
Genoise sponge	160	20 - 25 mins
Madeira (180mm / 7")	160	1hr - 1¼ hrs
Semi rich fruit cake (205mm / 8")	130	2½ - 3hrs
Christmas cake (205mm / 8")	depending on recipe	depending on recipe
Dundee cake (205mm / 8")	130	2½ - 3hrs
Pastry		
Flaky / Puff	180	depending on recipe and type of filling
Shortcrust	170	
Choux	170	
Plate tarts (2 x 180mm / 7")	170	
Biscuits		
Shortbread rounds	160	20 - 25 mins
Nut brownies	170	20 - 25 mins
Brandy snaps	160	10 - 12 mins
Flapjacks	160	20 - 25 min
Ginger nuts	160	10 - 20 mins

USING THE OVEN

Traditional fruit cakes

It should be remembered that all ovens can vary, therefore cooking times can vary, making it difficult to be precise when baking fruit cakes.

It is necessary therefore, to test the cake before removal from the oven. Use a fine warmed skewer inserted into the centre of the cake. If the skewer comes out clean, then the cake is cooked.

- Follow the temperatures suggested in the recipe and then adjust according to the temperature conversion chart/
- Do not attempt to make Christmas cakes larger than the oven can cope with, you should allow at least 25mm (1 inch) space between the oven walls and the tin.
- Always follow the temperatures recommended in the recipe.
- To protect a very rich fruit cake during cooking, tie 2 layers of brown paper around the tin.
- We recommend that the cake tin is not stood on layers of brown paper, as this can hinder effective circulation of air.
- Do not use soft tub margarine for rich fruit cakes, unless specified in the recipe.
- Always use the correct size and shape of tin for the recipe quantities.

Roast turkey

Roasting turkey involves cooking two different types of meat - the delicate light breast meat, which must not be allowed to dry out, and the darker leg meat, which takes longer to cook.

The turkey must be roasted long enough for the legs to cook, so frequent basting is necessary. The breast meat can be covered once browned.

- Always make sure that the turkey is completely thawed and that the giblets are removed before cooking.
- Turkey should be roasted at 150°C - 160°C for 20 minutes per lb, plus 20 minutes, unless packaging advises otherwise.
- The turkey can be open roasted, breast side down, for half of the cook time, and then turned over for the remainder of the cooking time.
- If the turkey is stuffed, add 5 minutes per 1lb to the cooking time.
- If roasting turkey covered with foil, add 5 minutes per 1lb to the cooking time.

To test if the turkey is cooked, push a fine skewer into the thickest part of the thigh. If the juices run clear, the turkey is cooked. If the juices are still pink, the turkey will need longer cooking.

USING THE OVEN

Roasting guide

The times given in the roasting guide are only approximate, because the size and age of the bird will influence cooking times as will the shape of a joint and the proportion of the bone.

Frozen meat should be thoroughly thawed before cooking. For large joints it is advisable to thaw overnight.

Frozen poultry should be thoroughly thawed before cooking. The time required depends on the size of the bird - eg; a large turkey may take up to 48 hours to thaw.

Use of a trivet with a roasting tin will reduce fat splashing and will help to keep the oven interior clean. Alternatively, to help reduce fat splashing, potatoes or other vegetables can be roasted around the meat / poultry.

Notes:

- When cooking stuffed meat or poultry calculate the cooking time from the total weight of the meat plus the stuffing.
- For joints cooked in foil or covered roasters, and for lidded casseroles, add 5 minutes per 450g (1lb) to the calculated cooking time.
- Smaller joints weighing less than 1.25kg (2½lb) may require 5 minutes per 450g (1lb) extra cooking time.
- Position the oven shelf so that the meat or poultry will be in the centre of the oven.

CARE & CLEANING

Caution: Any cleaning agent used incorrectly may damage the appliance.

Always let the appliance cool before cleaning.

Do not use a steam cleaner on this appliance.

Some cooking operations generate considerable amount of grease, this combined with spillage can become a hazard if allowed to accumulate on the appliance through lack of cleaning. In extreme cases this may amount to misuse of the appliance and could invalidate your guarantee. **Do not** use caustic, corrosive or abrasive cleaning products, products containing bleach, coarse wire wool or any hard implements, as they will damage the surfaces.

Do not use harsh abrasives or sharp metal scrapers to clean the oven door glass since they can scratch the surface which may result in shattering of the glass.

All parts of the appliance can be safely cleaned with a cloth wrung out in hot soapy water.

Vitreous enamel parts

grill pan, oven compartment

Use a mild cream cleaner - eg; "Cif".

Look for one which has the Vitreous Enamel Development Council's recommendation seal. Stubborn marks may be removed with a moistened "Brillo" pad. The grill pan may be cleaned in a dishwasher, or with a nylon brush in hot soapy water.

Glass parts

door panels

Use a mild cream cleaner - eg; "Cif".
Rinse thoroughly and dry with a soft cloth.

CARE & CLEANING

Painted, plastic and metal finish parts

control knobs, door handles & doors, fascia panel

Only use a clean cloth wrung out in hot soapy water.

Chrome plated parts

oven shelves & oven shelf runners, grill pan trivet

Do not use abrasives or polishes, use a moist soap pad - eg; "Brillo".

Warning !

Disconnect the cooker from the power supply before proceeding with washing and cleaning and wait until it cools down.

- The cooker must be cleaned regularly. When cleaning, avoid using any coarsegrained abrasive powders, wire sponges, aggressive chemicals and sharp objects. The knobs and the fascia panel should be cleaned with a soft cleaning liquid on a soft cloth.

- Clean the enamelled parts with a soft cloth or sponge moistened in lukewarm water with the addition of a soft detergent avoiding too much water. Remove heavy stains with special kitchen cleaning agents.
- Baking tins and meat roasting pans should be soaked in lukewarm water with the addition of washing-up liquid and carefully dried.
- Check to make sure that the oven door seal is always kept clean.

Cleaning the hotplate

- Clean the hot plates with a damp sponge and then dry them by turning them on for a few seconds.
- The hot plate trim rings can be cleaned with agents intended for the maintenance of stainless steel parts. The rings may become yellowed as a result of overheating. This is normal.
- If a hotplate is to be out of use for a long time, apply the special grease periodically.

Oven Cleaning

Caution:Before cleaning you should wait until the oven cools down.

It is the best to clean the bottom of the oven after every use and not allow the remains of food and spots of oil to remain burned on.

INSTALLATION

Positioning

- Remove all packing materials including the protective film covering the chrome-plated and stainless steel parts (if applicable).
- The kitchen should be dry and well ventilated. Position the cooker ensuring free access to all the controls.
- The distance between the hob and extractor hood should be at least 650mm.
- If necessary level the cooker by the adjustable feet.

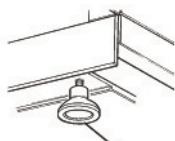


Figure 3

ADJUSTABLE
FOOT

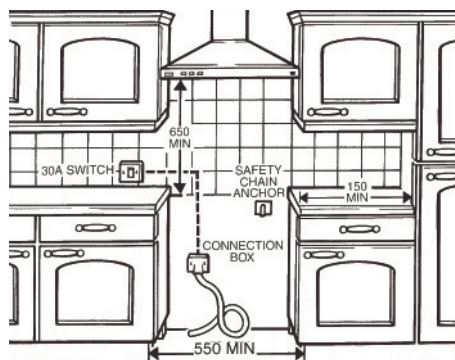


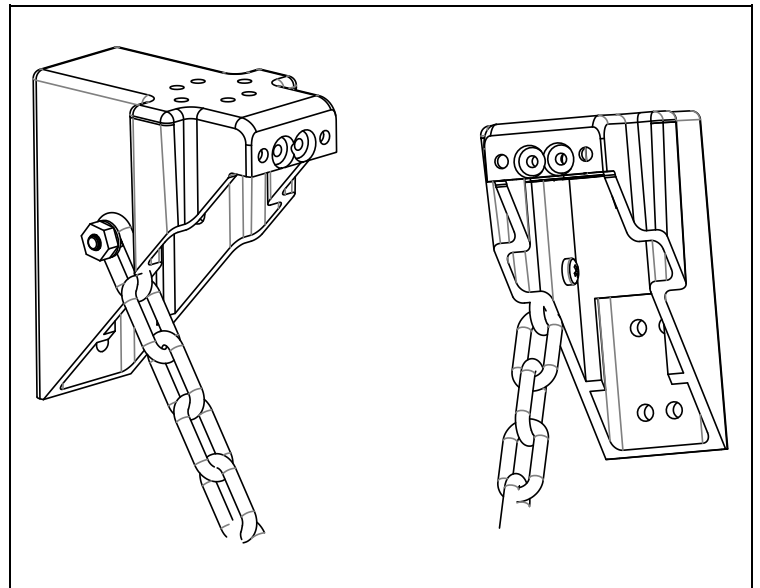
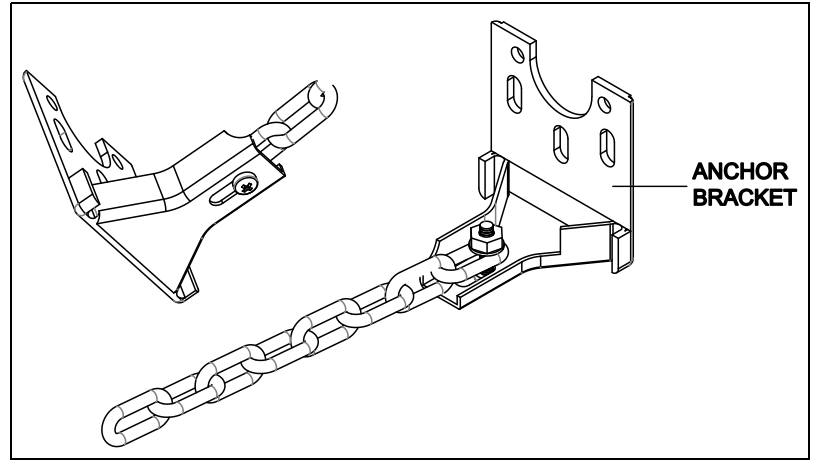
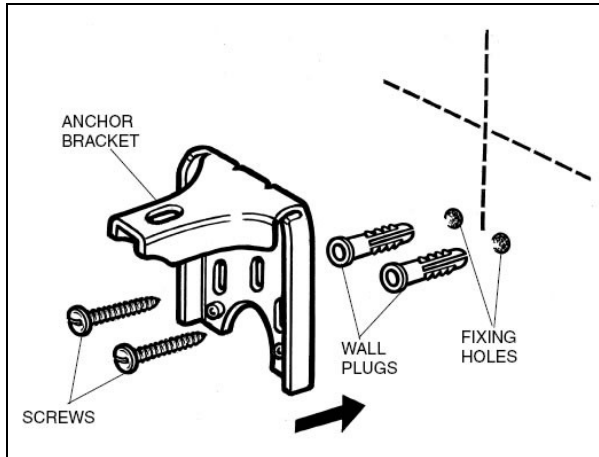
Figure 2

IMPORTANT SAFETY NOTICE

This cooker **MUST** be secured to the wall, please follow the instructions below.

Safety chain anchors

- In order to eliminate the risk of the oven falling forward, two chains have been installed at the rear of the cooker. Before use, these will need to be fastened securely to the wall behind the appliance with the anchor brackets supplied.



- Decide on a suitable wall location for fitting the anchor brackets directly behind each cooker safety chain.
- Hold the chain anchor up to the wall where it will be required and mark the fixing holes.
- Drill the fixing holes and fix the chain anchors to the wall using the screws provided and suitable wall plugs for the type of wall being fixed to.
- Leave the chains unattached until the installation process has been completed.

- Connect safety chain as per above diagrams.

Securing the safety chains

- Before securing the safety chains, check that you have completed the installation process and that all connections have been made successfully and that the cooker is in its final operating position.

INSTALLATION INSTRUCTIONS

Whilst every care is taken to eliminate burrs and raw edges from this product, please take care when handling - we recommend the use of protective gloves during installation.

Important: Ensure that you route all mains cables well clear of any adjacent heat source.

Clearances

This cooker may be fitted flush to base units. However, for models with side opening doors, we recommend a side clearance of 60mm between the cooker and any side wall to allow the door to be opened fully.

The cooker should not be placed on a base.

No shelf or overhang or cooker hood shall be closer than a minimum of 650mm, but check with cooker hood manufacturer's recommendations.

The cooker must have a side clearance above hob level of 90mm up to a height of 400mm.

Dimensions

All sizes are nominal, and some variation is to be expected. The 'depth' of the cooker, as given below, is to the front of the door and excluding knobs and handles.

	NWET50W
Width	500
Depth	600
Height (adjustable)	900 - 930
Weight kg (approx)	51

Levelling the cooker

There are four adjustable feet on the base of the cooker. Slacken the locknut with an M8 spanner and turn the feet by hand to adjust the height of the cooker.

INSTALLATION INSTRUCTIONS

Connect to the electricity supply

IMPORTANT:

We recommend that this appliance is connected by a competent person, who is a member of a recognised "Competent Persons Scheme" and who will comply with the I.E.E. and local regulations.

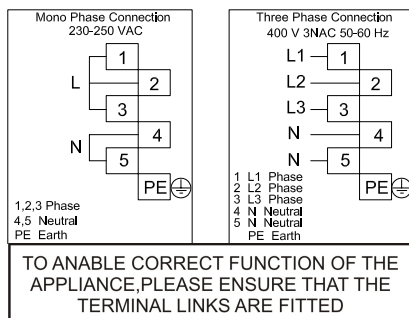
The appliance must be installed by a competent electrician using a double pole control unit of 32 ampere minimum capacity with 3mm minimum contact separation at all poles. Connection should be made with a 4.0mm² twin and earth cable minimum

Ensure that you route all mains electrical cables well clear of any adjacent heat source, such as an oven or grill.

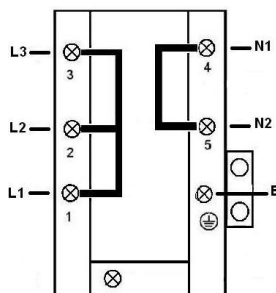
Warning: This appliance must be earthed.

- Where a fixed connection is used, a device allowing the appliance to be isolated on all poles from the mains supply with a contact opening width of at least 3mm must be provided.
- After connection to the electricity please check that all electrical parts are working.
- The maximum power rating is specified in the Technical Data section of this handbook, and also on the Data Badge on the appliance.

1. Access to the mains terminal is gained by opening the terminal block cover at the rear of the appliance (use a small flat-bladed screwdriver).
3. First strip the wires, then push the cable through the cable clamp in the terminal block cover.
4. Connect the cable to the terminal block and tighten the cable clamp screw (see diagram).
5. Close the terminal box, ensuring that the cover is engaged on the locking tabs.



YOUR APPLIANCE MAY BE FITTED WITH AN ALTERNATIVE TERMINAL BLOCK TO THE DETAILED ABOVE IF IT IS PLEASE INSTALL THE APPLIANCE TO THE FOLLOWING WIRING DIAGRAM



TECHNICAL DATA

Electrical supply

220 - 240V ~ 50Hz

Dimensions

All sizes are nominal so some variation is to be expected.

Countries of destination

GB - Great Britain, IE - Ireland

Warning: This appliance must be earthed.

Databadge is located at the bottom of the front frame, behind the door.

Element	Element Ratings (@ 230V)
Front LHS hotplate Rear LHS hotplate Rear RHS hotplate Front RHS hotplate	1500W 1000W 1500W 1000W
Grill / Top Oven Main oven	1500W / 1200W 2000W
Maximum load	8500W

New World Customer Care

In case of difficulty within the UK and Northern Ireland, please call
the New World Customer Care Helpline on

0 844 815 37 47

When you dial this number you will hear a recorded message and be given a number of options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care Representatives become available.

Enter appliance numbers here for future reference:

Model No									
Serial No									

Please ensure you have the above details (Model No and Serial No) to hand when calling Customer Care. They are essential to booking your call.

Outside the UK and Northern Ireland, refer to your local supplier.

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